

CAN YOU FIND THE HIDDEN PLEASURE* IN REFRESHING SEAGRAM'S GIN?



Scagram's Extra Drg

*Hint. It's as refreshing as a splash in a pool.



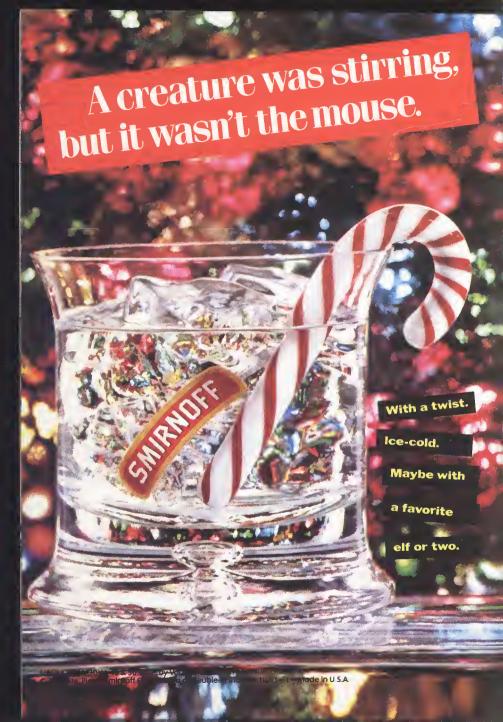
There's no place like home for the holidays.

The holiday season is all about people at home. Families and friends getting together to celebrate a very special time of the year. And whenever people get together under festive circumstances. there's bound to be food. Cookies, cakes, pies, hams, carefully basted turkeys, roast duck, and recipes of every description -many handed down from generation to generation. We hope this quide enriches your holiday season and provides you with some new recipes which will become an annual tradition in your home. May the season find you in good health and strong spirit.



Warmest wishes from Bacardi. Enjoy our good taste with your good judgment. Bacardie rum, made in Puerto Rico. Bacardi Light. Always in good taste.





SMIRHOP CRASERADY MISSORA

6 oz. Smirnoff
 7 oz. champagne
 8 oz. cranberry
 9 juice cocktail
 9 splash orange juice

Chili all ingredients. In champagne glass, pour Smirnoff. Mix in champagne, cranberry juice cocktail and orange juice. Garnish with orange slice.

2 oz. Beefeater Gin tonic 1 lime wedge

Pour gin into glass over ice cubes and fill with tonic. Garnish with lime.

AND PARTY OF THE CASE

1½ oz. **Smirn**off ½ oz. dry vermouth 8 drops blue curacao

Mix **Smirnoff**, vermouth and curacao with ice. Strain into martini glass. Garnish with orange twist.

EMONDROP

1¼ oz. Absolut Citron

Serve with a wedge of lemon coated with Sugar, Shoot the Absolut Citron, then Suck the Ismon.

ANTENER MAR

[§]4 or Jack Daniel's [§]6 oz. Amaretto Mrg of Coffee Wripped Cream

And Jack Daniels and Amaretto to a mug of hot, black coffee, to with whipped cream

BOTH TO THE

1½ oz. **Opal Nera Sambuca** ½ oz. heavy cream

Float cream over Sambuca in a tall wine glass.

Andrews Liberton Agent

14 oz. Smirnoff
5 oz. club soda
candy cane

Pour **Smi**rnoff over ice. Mix in club soda. Garn-h with randy cane.

entrick koro

4 cups strong, hot coffee 1 - pints vanilla ice cream ice cubes

Pour the hot coffee over the ice gream in

a small punch bowl.
Beat with a fork or
wire whisk until the
mixture is foamy. Ladle
into punch glasses,
each of which contains
an ice cube or 1 tablespoon of cracked ice.
Sprinkle a few grains
of nutmed on each
glass. Serves 8.

OPEN HOUSE PUNCH

- 1 750ml bottle of Southern Comfort
- 6 oz. fresh lemon juice
- 1 (6 oz.) can frozen lemonade
- 1 (6 oz.) can frozen orange juice 3 liters 7UP or Sprite
- Chill ingredients, Mix first four ingredients in punch bowl. Add 7UP or Sprite. Add drops of red food coloring as desired and stir. Float a block of ice and garnish with orange and lemon slices.

hote: First four ingredients may be mixed in advance. Add 7UP or Sprite and ice when ready to serve. Makes 32 (4 oz.) servings.

arthustophilleon Albeile Markel Poiscit

4½ cups apple juice or cider ⅓ cup maple syrup 1 cup Smirnoff Vodka

Heat apple juice and maple syrup until just boiling. Remove from heat. Mix in Smirnoff. Pour into serving cup. Garnish with apple slice. Serves 8.

HOLIDAY CITRUS PUNCH

I bottle (750ml)
Smirno T Vode:
I can (6 oz.) frozen
lemonade, thawed
I can (6 oz.) frozen
orange juice, thawed
I bottle (1 liter)
lemon-lime soda
I bottle (1 liter) seltzer

In punch bowl, mix all ingredients. Add decorative ice mold or ice cubes. Makes about 3 quarts.

AMERING IT EDOLING

1 cup Smirnoff Vodka
4 eggs, separated
43 cup sugar
3 cups light cream
1 tsp. pure
vanilla extract
1/2 tsp. cinnamon
1/2 tsp. finely grated
orange rind
nutmeg

Beat Smirnoff, egg yolks and remaining ingredients except nutmeg. Beat egg whites until stiff. Fold into Smirnoff mixture. Chill. Sprinkle nutmeg on each serving. Makes about 11. quarts.

Maria Char

1/2 cup sugar 1/4 cup water 6 cloves 2 cinnamon sticks

2 orange slices 1/2 cup orange juice

1 quart bottle red Bordeaux wine orange slices

whole cloves

1 quart.

Combine sugar, water, cloves, cinnamon sticks, and orange slices. Boil for 5 minutes. Stir in orange juice and wine. Reheat just until bubbly. Spoon into mugs. Garnish with orange slices studded with whole cloves.

Makes





BEEFEATER

This Holiday season give the uncompromising taste of Beefeater London Distilled Dry Gin. Imported from England – 94 proof. Gift carton available for the 750 ml, litre and 1.75 litre sizes.





12 eggs, separated

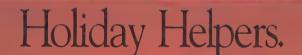
11/2 cups superfine

sugar ¼ tsp. salt f qt light cream) % cup each, brandy and light rum I pint heavy cream whipped

a large bow egg yolks until lig gradually beat in cup sugar, beating until ght and fluffy. Stir in anadian Club, rum. brandy, salt and light cream. Beat egg whites until frothy, gradually add remaining sugar and beat until soft peaks are formed. Fold in egg whites and whipped cream, Chill, Before serving, stir and sprinkle with nutmeg. Serves 24.

cups cranberries cups water cup sugar 2 cup orange juice tbsp. lemon juice pint ginger ale or sparkling water

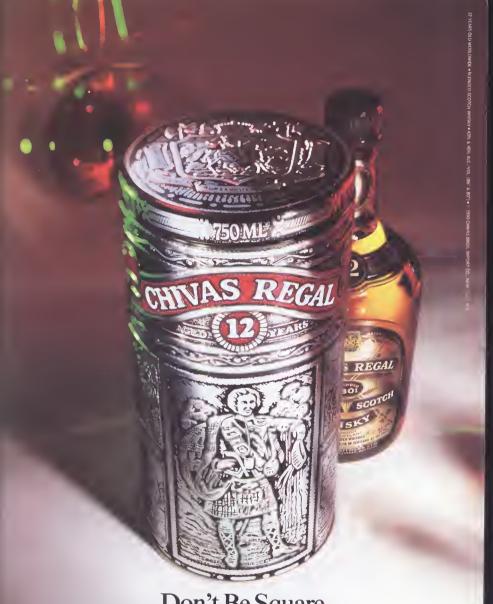
Wash the cranberries and cook in water for 10 minutes; force through a sieve, add the sugar. Return to the heat and bring just to boiling. Add the orange juice and lemon juice, stir, then chill. To serve add chilled ginger ale and serve over ice cubes from a small punch bowl into punch glasses. Serves 8-16.





©1990 Kahlúa* 26.5% alc./vol. (53 proof) Maidstone Wine Spirits Inc., Los Angeles, CA

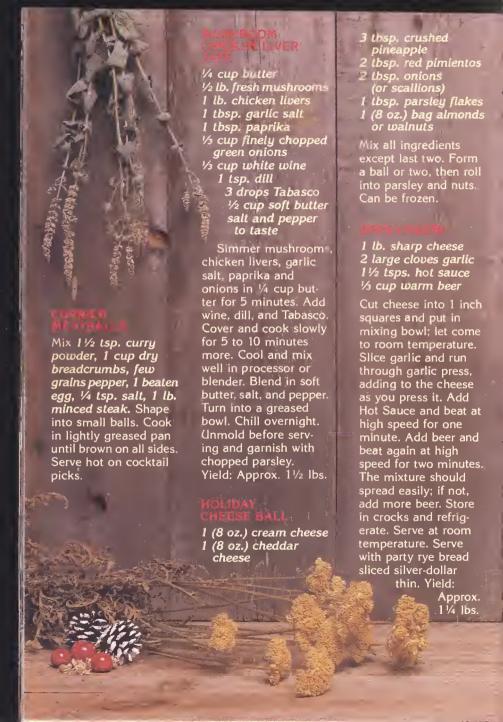
ways. Yule see. From eggnogs to entrees, drinks to desserts...everything it touches turns delicious.



Don't Be Square.

Buy a round of Chivas for your friends in our complimentary holiday tin.

Visit your retailer or call 1-800-238-4373 to send a gift of Chivas anywhere in the U.S. Void where prohibited.





Canadian Club.

A taste to be savored and a gift to be prized... a premium whisky, unrivaled in quality and smoothness since 1858. Holiday carton available for the 750 ml, litre and 1.75 litre sizes.





On 1.75L Sizes of Participating Brands

BUY SAVE

ANY 3 BOTTLES* ***

ANY 3 BOTTLES* **

ANY 3 BOTTLES* ***

ANY 3 BOTTLES* ***

ANY 4 BOTTLES* ***

ANY 4 BOTTLES* **

ANY 5 BOTTLES* **

A

ANY 6 BOTTLES*

TILES*
R MATCH

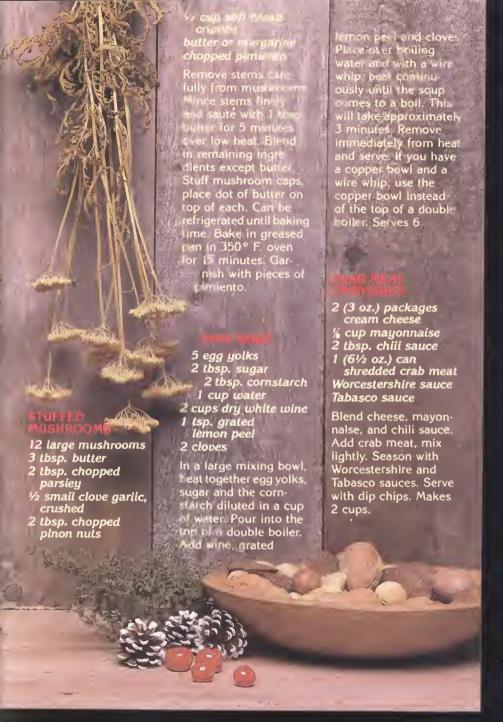
*LIMIT: 1 BOTTLE OF WOLFSCHMIDT VODKA

See Your Local Retailer for Details

LORD CALVERT CANADIAN
CALVERT EXTRA
PASSPORT SCOTCH

KESSLER WHISKEY
RONRICO RUM · CALVERT GIN
WOLFSCHMIDT VODKA*

PERENNIAL BRANDS GROUP, HOUSE OF SEAGRAM, NY, NY





WINTER LAMP STEW

l tbsp. olive oil 2 tbsp. butter

6-8 lbs. lamb shoulder, cut in 11/2" pieces

2 large onlons, chopped

2 cloves garlic, minced ¼ cup all purpose flour

1 tsp. salt ¼ tsp. pepper

2 cups dry white wine

2 (8 oz.) cans tomato sauce

1 (13¾ oz.) can chlcken broth

½ cup chopped parsley, stems reserved

1 bay leaf

½ tsp. leaf thyme, crumbled

2 cups fresh or frozen peas, cooked and drained

2 (1 lb.) cans small carrots, drained

2 (1 lb.) cans small white onlons, drained

Heat oil and butter in large skillet over medium heat. Brown meat in batches, adding more oil or butter to the pan if necessary. Transfer meat to large Dutch oven when browned. Add onion to fat left in skillet.

Cook 2 to 3 minute stirring occasion se Add garlic, cook minute. Sprinkle with flour, salt and pepper and mix well. Add Bring to boil, stir until all brown bits are di lolved. Add tomato sauce, chicken broth, parsley stems, bay leaf and thyme and bring to boil. Pour sauce over meat and cover. Simmer 1 hour 15 minutes or until meat is tender Discard parsley stems and bay leaf. Add vegetables Simmer until heated through. prinkle with parsley. Scrves 12

STATE OF STREET

4 double pork chops, at least 3" thick, cut with pocket

1/2 lb. fresh spinach or 2 boxes frozen, defrosted and drained

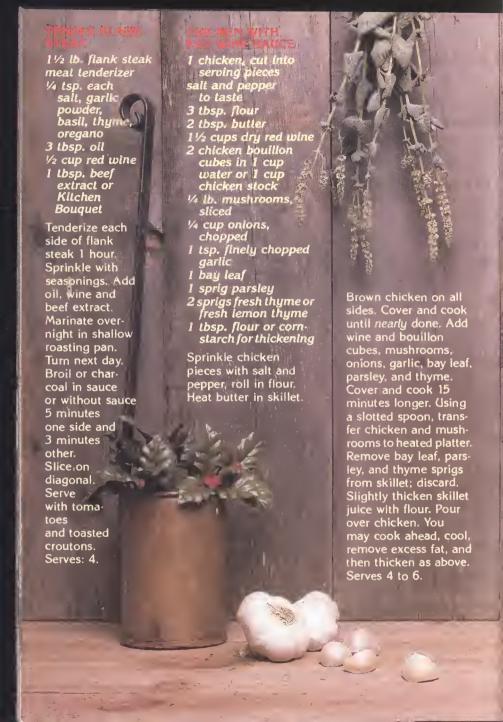
2 cloves garlic, minced
1 tbsp, olive oil
½ cup chopped parsley
½ tsp. thyme
1 tbsp. fresh savory
pinch of basil
½ cup dry bread

crumbs

sall and pepper to tasje //s cup chicken stock 2 tbsp. while wine

Wash spinach, salt, and cook until wilted Drain and chop. Mince garlic and fry in oil for 5 minutes, Add parsley

and herbs. Stir well and add crumbs and spinach, salt and pepper. Let cool, and then stuff into pork pockets. Bake at 325°F for 1 hour and 15 minutes, basting every 15 minutes with chicken stock and wine. Serves 4.





Phsolut Citren is made from natural citrus flavers and vedka distilled from grain grown the rich fields of southern Sweden. The distilling and flavering of vedka is an age-old Swedish tradition lating back more than 400 years. Vedka has been sold under the name I bisolut Since 1879.

ALC. 40% / VOL. (80 PROOF)

CITRUS FLAVORED VODKA,

IMPORTED

IMPORTER AND SOLE DISTRIBUTOR FOR THE U.S. CARILLON IMPORTERS LTD., TEANECK, N.J.

ABSOLUT LIMELIGHT.

TO SENO AGIFT OF ABSOLUT® CITRON™ CITRUS-FLAVORED WOKA (EXCEPT WHERE PROHIBITED BY LAW) CALL 1-800-243-3787.
PRODUCT OF SWEDEN 40% ALC/VOL (80 PROCF). 100% GRAIN NEUTRAL SPIRITS, № 1989 CARILLON IMPORTERS, LTO,, TEANECK, NJ.

frying chickens,

/2 cup seasoned flo /3 cup salad oil I lb. tiny white onions

whole cloves

pinch rosemary cup red wine

cup water

2 (3 oz.) cans sliced mushrooms

Roll chicken in season. flour. Brown in oil. Pu in casserole. Sprinkle with remaining flour. Add onions. Put spices wine and water in sep rate pot and bring to boil. Strain over chicken. Cover and

and figurd hour egain

For a 3-pound t pounds pork

sausage meal onions, charge

tbsp. butte cooking appi

peeled, cored, and guartered

1 cup fresh homemade breadcrumbs

salt and pepper 2 eggs, lightly beaten

Put the sausage meat nto a mixing bowl. Soften the onlons in

a skillet in the butter and add the apples. Stew until soft. Combine with the sausage meat and remaining ingredients. Stuff into the bird's cavity.



Make the Holidays more delicious with a touch of Comfort®

Southern Comfort® has a distinctive, appealing flavor. It's a drink that makes any other drink taste that much better.

For gift-giving...for parties... even baking...everything is more delicious with a touch of Comfort.

Southern Comfort Company, Liqueur, 40-50% Alc. by Volume, Louisville, KY © 1989

DEWAR'S PROFILE:

give the gift of Dewar's, call 1-800-4-DEWAR'S.

KRIS KRINGLE

HOME: The North Pole.

AGE: Ageless.

PROFESSION: President and CEO, World Gift Distribution Network.

HOBBY: "When you only work one day a year, you need a lot of 'em."

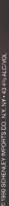
LAST BOOK READ: The Book of Lists, David Wallenchinsky, et al.

LATEST ACCOMPLISHMENT: Determining who's been naughty or nice.

WHY I DO WHAT I DO: "There'd be a lot of unhappy people if I didn't."

PROFILE: Jovial, ubiquitous, philanthropic. "He travels fastest who travels alone."

QUOTE: "Merry Christmas to all, and to all a good night."





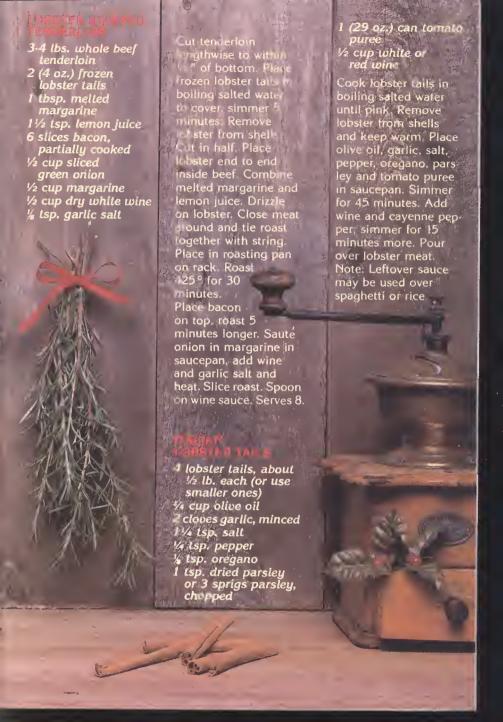
MARGARITAS WITH ALL THE TRIMMINGS.



CLERIO ESPECIAL[®] TEQUILA MON, ALC. BY MOL/ BD PROOF BD 2990 IMPORTED AND BOTTLED BY HEVBLERS INC. MINITIONS CT. UNDER LICENSE FROM THE TRADEMANN ONE







HEARTY SISH STEAM

½ cup chopped green pepper

¼ cup chopped onion
¼ cup chopped celery

1 tbsp. cooking oil (preferably o<u>live)</u>

1 (16 oz.) can tomatoes (preferably Italian)

1 (8 oz.) can tomato sauce

½ cup dry red wine 3 tbsp. mlnced parsley <u>salt a</u>nd pepper

¼ tsp. dried oregano, crushed, or ¾ tsp. fresh, chopped oregano

1/4 tsp. dried basil, crushed, or 3/4 tsp. fresh, chopped basil 1 clove minced garlic l lb. fish—sole, perch, or any good white fish

1 (7½ oz.) can minced clams

1 (4½ oz.) can shrimp, drained, or preferably 1 cup fresh peeled shrimp

In a large saucepan, cook green pepper, onion, celery, and garlic in oil until tender, but not brown. Add undrained tomatoes, tomato sauce, wine, parsley, salt, pepper, oregano, basil, and garlic. Bring to a boil and then reduce heat, simmer for 20 minutes. Cut fish in bite-size pieces, leave



shrimp whole.
Add these and drained clams to sauce and simmer gently, covered, for 5 to 8 minutes. Do not overcook. Sauce may be made ahead.

Serves 4 to 6.



Seagram's 7 Crown

AMERICA'S FAVORITE GIFT WHISKEY

The most recognized symbol of spirits is surrounded with an embossed holiday design for gift packaging on the 750ML, Litre and 1.75L sizes. Whatever the size, 7 Crown is sure to be well received as America's Good Time Spirit.



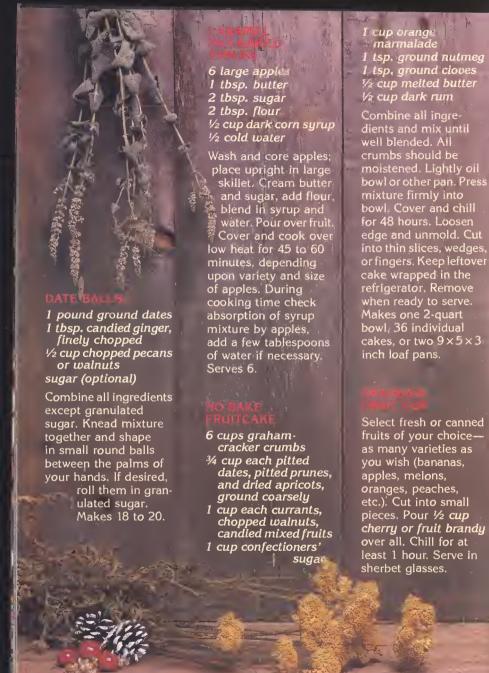




Seagram's V.O.

THE ONE SPIRITS IMPORT THAT'S GIVEN THE MOST

Give GOLO this holiday season! V.O. is featured in elegant holiday gift wrap. A glearning foil band highlights these foil packages on the 750ML, Litre, and 1.75L sizes. Topped with matching ribbon clusters. V.O. has it all.



RUM BALLS

2 cups (5 doz.) finely crushed vanilla wafers

2 tbsp. cocoa 1 cup confectioners'

sugar

1 cup finely chopped walnuts or pecans

3 tbsp. white com syrup

¼ cup dark rum confectioners' sugar, sifted

Mix the vanilla wafer crumbs, cocoa, sugar, and nuts. Add corn syrup and rum, blend well. Form into balls, to 1 inch in diameter. Roll each of these in the sifted sugar. Makes about 3 dozen.

CANDIED CRAMBERRIES

2 cups fresh cranberries, Missa and drained

2 cups granulated sugar

2 cups water

Dry cranberries, rick each once or twice with large sewing needle. In saucepan cook all a drop forms a soft ball in cold water (234 °F on a candy thermometer). Add cranberries, continue cooking until drop forms a hard ball in cold water (250 °F on a candy thermometer). With slotted spoon lift berries from



ry, roll again if neces-

sary. Makes about

1 1/2 cups.



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JAMESON PREMIUM IRISH WHISKEY

- Delicious in Irish Coffee
- Wonderful on the rocks
- The perfect holiday gift!

Suggested Party Planning Guidelines

عاد عاد عاد عاد عاد عاد عاد عاد عاد

320 320

St. St. St.

310

310

32 32

Str. 310

People	Luncheon	Dinner/ Buffet	Cocktail Party	Evening After Meal Party
10	15 drinks/wine 15 glasses wine with lunch 10 liqueurs or sherry (optional)	20 drinks/wine 20 glasses wine with dinner 10 liqueurs or sherry (optional) 10 drinks per hour after meal	20-25 drinks or wine (first 2 hrs) 15 drinks per hour thereafter	40 drinks (highballs, cocktails, wine)
20	35 drinks/wine 35 glasses wine with lunch 20 liqueurs or sherry (optional)	40 drinks/wine 40 glasses wine with dinner 20 liqueurs or sherry (optional) 20 drinks per hour after meal	40-55 drinks or wine (first 2 hrs) 30 drinks per hour thereafter	65 drinks (highballs, cocktails, wine)

1	BASED ON 1.5 oz. LIQUOR SERVING PER DRINK									
	Bottles	1	2	4	6	8	10	12		
	750 ML (25.4 oz) Liter (33.8 oz.) 1.75 L (59.2 oz.)	22	33 45 78	67 90 157	101 135 236	135 180 315	169 225 394	203 270 473		
	WINE & CHAMPAGNE BASED ON 5 oz. WINE SERVING PER GLASS									
	Bottles	1	2		_			4.5		
	Dotties	1	2	4	6	8	10	12		



You always come back to the basics.

RENTUCKY STRAIGHT BOURSON WHISEY JR PROOF (40% ALC /VOL.).
INSTILLED AND BOTTLED BY JAMES & BEAM DISTIFLING DO. CLEBWONT DEAM, BY

1 (8 oz.) package cream cheese few drops garlic juice ¼ cup light cream 1 tbsp. lemon juice 1 tsp. soy sauce 1 (6 oz.) can crab meat, flaked 1 tbsp. finely chopped parsley

Let cream cheese soften at room temperature. Blend in garlic juice, light cream, lemon juice, and soy sauce. Mix until smooth. Add crab meat and parsley. Salt and pepper to taste. Serve with wheat or rye crackers. Makes 2 cups.

salt and pepper

ORANGE AND APPLE

Slice peeled oranges and apples very thinly. Put in small fruit bowls and sprinkle with a little sugar to taste. Pour Marsala wine or your favorite wine over the fruit slices. Chill in refrigerator for at least 1 hour before serving.



DID YOU KNOW...

- that a glass of wine or a bottle of beer has just as much alcohol as a shot of hard liquor?
- that a cup of coffee has no effect on how drunk you are?
- that it takes the average person about one hour to burn off the effects of ½ ounce of alcohol?
- that carbonated mixers can increase, not decrease, the effects of alcohol?
- that, each year, there are over half a million serious injuries caused by drunk drivers?
- that it can cost you over \$2,000 to get your license restored if you're arrested for drunk driving?
- that you can't get out of New Hampshire's penalties for drunk driving just because you live in another state?
- that if you're arrested for drunk driving, even if it's the first time, you can lose your license for up to a year and face a one year jail term?
- that if you call the N.H. Office of Alcohol and Drug Ahuse Prevention at (603) 271-6100 you can receive information on dozens of programs and agencies throughout the state that can help you.

THAT NOTHING CAN RUIN YOUR HOLIDAYS MORE THAN A DRUNK DRIVER.

Sponsored by



State of New Hampshire LIQUOR COMMISSION It feels whether you ski Cannon Mountain or Mt. Sunapee or both, you'll come away feeling good about your day on New Hampshire's world-class slopes. And, at night when it's time to relax and think back to your favorite runs, the good feeling lingers on with these special ahhhprés-ski potions. Enjoy.



Pour vodka into a balloon glass; add warm cider, orange peel, and cinnamon stick. Wrap in linen napkin and serve.

SUNAPEE FLYING GOOSE

11/2 ounces light or dark rum • 5 ounces hot cocoa • Whipped cream

· Chopped hazelnuts

In a 9-ounce mug, combine light or dark rum with hot cocoa. Top with whipped cream and garnish with chopped hazelnuts.

On Wednesdays, when you buy one lift ticket, you get one FREE. Ask about our other Midweek Specials.



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The recipe for a perfect holiday season? Start with the New Hampshire State Liquor Stores everyday low prices, mix in our special one-week-only sales, and garnish with our unique gift packs and decanters.

SCOTCH CREME

2 CUPS MILK

1/2 CUP CREAM

1/3 CUP HONEY

1 cup South whisky

GROUND NUTMEG - TO THATE

REACH CHAMPAGINE ICE CREAM I FIRST VALVILLA ICE CREAM

(SLIGHTLY SOFTENED) 1 CUP CHILLED

CHAMPAGNE I CUP RIPE PENCHES, PEELED AND CHOPPED.

COMBINE MILK, CREAM AND HONEY IN A MICRO WANDBLE BOWL. MICROUNDE ON HIGH UNTIL VERY HOT, BUT NOT BOILING, ABOUT 6 MINUTES. STIR IN SCOTCH AND SERVE SPRINKLE WITH NOTINEG TO TASTE.

BIEND INGREDIENTS IN FOOD PROCESSOR OR BLENDER UNTIL SMOOTH, DIVIDE AMONG 4 STEMMED WINE GLASSES FREEZE



State of New Hampshire

"Wines and Spirits, Savings and More"

